# TENNESSEE DEPARTMENT OF HEALTH OOD SERVICE ESTABLISHMENT INSPECTION REPORT

18/200

|                    |          |                       | FOOD SERVICE ESTABLISHMENT INSPECTION REPORT |         |  |   |                      |     |            |         | DN REPORT     | sco                    |              |                        |              |   |                    |        |                |                       |
|--------------------|----------|-----------------------|--|---------|--|---|----------------------|-----|------------|---------|---------------|------------------------|--------------|------------------------|--------------|---|--------------------|--------|----------------|-----------------------|
| Fet                | abist    | men                   | t Nar  |         | Feed Table a   | and Tavern  |                      |     |            |         |               |                        |              |                        |              | Fermer's Market Food Unit     Ø Permanent     O Mobile                          | 8                  |        |                |                       |
|                    | iress    |                       |  |         | 201 W. Main Street   |   |                      |     |            |         |               | O Temporary O Seasonal | U            |                        |              |   |                    |        |                |                       |
| City               |          |                       |  |         | Chattanooga Time in 11:08 AM AM / PM Time out 12:39 PM AM / PM |   |                      |     |            |         |               |                        |              |                        |              |   |                    |        |                |                       |
| Inst               | ectic    | n Da                  | ite  |         | 05/10/202  | 23 Establishment #                                | 60524462             | 4   |            |         | Emba          | rgoex                  | 1            | 0                      |              |   |                    |        |                |                       |
| Pur                | pose     | of In                 | spect  |         | Routine  | O Follow-up                                       | O Complaint          |     |            | _       | elimin        |                        | _            |                        | Cor          | sultation/Other   |                    |        |                |                       |
| Ris                | k Cat    | 8000                  | ~  |         | 01   | 32(2  | 03                   |     |            |         |               |                        |              | up Required X Yes O No | Number of Se | ats   | 24                 | 2      |                |                       |
|                    |          | _                     | isk I  |         |  | paration practices a                              | ind employee         |     |            |         |               |                        |              | repo                   | ortec        | to the Centers for Disease Control a  | and Prevent        | ion    | _              |                       |
|                    |          |                       |  | as c    | ontributing facto  |   |                      |     |            |         |               |                        |              |                        |              | control measures to prevent illness<br>INTERVENTIONS                            | or injury.         |        |                |                       |
|                    |          | (11                   | ırk de                                       | algnat  | ed compliance statu  |   |                      |     |            |         |               |                        |              |                        |              | ach item as applicable. Deduct points for categ                                 | ory or subcated    | pery.) |                |                       |
| IN                 | ⊧in ci   | ompii                 | ance   |         |  | ce NA=not applicable                              | NO=not observe       | -   | R          |         | S=con         | rected                 | l on-sit     | te duri                | ng ins       | pection R*repeat (violation of the san<br>Compliance Status                     |                    |        | R              | WT                    |
|                    | IN       | OUT                   | NA   | NO      |  | Supervision                                       |                      |     |            |         |               | IN                     | оит          | NA                     | NO           | Cooking and Reheating of Time/Tem   | perature           | _      |                |                       |
| 1                  | 邕        | 0                     |  |         | Person in charge pr<br>performs duties                         | resent, demonstrates kn                           | owledge, and         | 0   | 0          | 5       | 16            | 澎                      | 0            | 0                      | 0            | Control For Safety (TCS) Foor<br>Proper cooking time and temperatures           |                    | 0      | ग              |                       |
| -                  | IN<br>XX |                       | NA   | NO      |  | Employee Health<br>ood employee awarenes          | s: reporting         | ~   | TOT        |         |               | 8                      | ŏ            | ŏ                      |              | Proper reheating procedures for hot holding                                     |                    | 8      | õ              | 5                     |
| 3                  | 2        | 0                     |  |         | Proper use of restric  |   | s, reporting         | ŏ   | ŏ          | 5       |               | IN                     | ουτ          | NA                     | NO           | Cooling and Holding, Date Marking, an<br>a Public Health Control                | d Time as          |        |                |                       |
|                    | IN       |                       | NA   |         |  | d Hygionic Practicos                              |                      |     |            |         | 18            |                        | 0            | 0                      |              | Proper cooling time and temperature   |                    | 0      |                | _                     |
| 4                  | 区区       | 0                     |  |         |  | ng, drinking, or tobacco<br>eyes, nose, and mouth | use                  | 0   | 8          | 5       | 19<br>20      | <u>8</u>               | 0            | 0                      | 0            | Proper hot holding temperatures<br>Proper cold holding temperatures             |                    | 8      | 0              | _                     |
|                    | IN       | OUT                   | NA   | NO      | Preventin  | ng Contamination by                               | Hands                |     |            |         |               | ŏ                      | ×            | ŏ                      | 0            | Proper date marking and disposition   |                    | ŏ      | ŏ              | 5                     |
| 6                  | 8        | 0                     |  |         | Hands clean and pr<br>No bare hand conta                       | roperly washed<br>act with ready-to-eat foor      | ds or approved       |     | 0          | 5       | 22            | 0                      | 0            | X                      | 0            | Time as a public health control: procedures a                                   | nd records         | 0      | 0              |                       |
| 7                  | ×        | 0                     | 0  | 0       | alternate procedure  | s followed  |                      | 0   | 0          | _       |               | IN                     | OUT          | NA                     | NO           | Consumer Advisory   |                    | _      | _              |                       |
|                    |          | OUT                   | NA   | NO      |  | properly supplied and a<br>Approved Source        | ccessible            | 0   | 0          | 2       | 23            | $\approx$              | 0            | 0                      |              | Consumer advisory provided for raw and uno<br>food                              | sercooked          | 0      | 0              | 4                     |
|                    | 8        |                       | ~  | -       | Food obtained from   |   |                      |     | 2          |         |               | IN                     | OUT          |                        | NO           | Highly Susceptible Population   | 19                 | _      | _              |                       |
| 10                 | ×        | 8                     | 0  | 24      |  | tion, safe, and unadulter                         |                      | 0   | 0          | 5       | 24            | 0                      | 0            | ×                      |              | Pasteurized foods used; prohibited foods not                                    | offered            | 0      | 이              | 5                     |
| 12                 | 0        | 0                     | ×  | 0       | Required records av<br>destruction                             | vailable: shell stock tags                        | , parasite           | 0   | 0          |         |               | IN                     | ουτ          | NA                     | NO           | Chemicals   |                    |        |                |                       |
| 43                 | IN<br>没  |                       | NA   | NO      | Protoc   | tion from Contamina                               | tion                 | ~   |            | _       | 25            | <b>0</b><br>戻          | 0            | X                      |              | Food additives: approved and properly used                                      |                    | 8      |                | 5                     |
| 14                 | 췽        | ž                     | ŏ  |         | Food separated and<br>Food-contact surface                     | ces: cleaned and sanitiz                          | ed                   |     | 6          |         | 20            | _                      |              | NA                     | NO           | Toxic substances properly identified, stored,<br>Conformance with Approved Proc |                    | -      | -              |                       |
|                    | _        | 0                     |  |         | Proper disposition of<br>served                                | of unsafe food, returned                          | food not re-         | 0   | 0          | 2       | 27            | 0                      | 0            | 0                      |              | Compliance with variance, specialized proce<br>HACCP plan                       | ss, and            | 0      | 0              | 5                     |
|                    | _        |                       |  | _       |  |   |                      | _   |            |         |               |                        | _            |                        |              |   |                    | _      | _              |                       |
|                    |          |                       |  | Goo     | d Retail Practice  | es are preventive m                               |                      |     |            |         |               |                        | <u> </u>     | _                      | gens         | , chemicals, and physical objects in  | to foods.          |        |                |                       |
|                    |          |                       |  | 00      | I=not in compliance  |   | COS=corre            |     |            |         | inspe         |                        | ICES         | 3                      |              | R-repeat (violation of the same co  | de provision)      |        |                |                       |
|                    | _        | OUT                   | _  | _       |  | liance Status<br>food and Water                   |                      | COS | R          | WT      |               | 10                     | JT           | _                      | _            | Compliance Status<br>Utensils and Equipment                                     |                    | COS    | R              | WT                    |
|                    | 8        | 0                     | Past   |         | d eggs used where  | required  |                      |     | 0          |         | 45            | _                      | _            | ood ar                 | nd no        | nfood-contact surfaces cleanable, properly de                                   | isigned,           | 0      | 0              | 1                     |
| _                  | 9<br>10  |                       |  |         | ice from approved s<br>btained for specializ                   | source<br>ted processing methods                  |                      | 0   | 8          | 2       | $\vdash$      | +                      | 00           |                        |              | and used  |                    | -      | -              |                       |
|                    |          | OUT                   |  |         | Food Ten   | nperature Control                                 |                      | _   |            | _       | 46            | -                      |              |                        |              | g facilities, installed, maintained, used, test st                              | rips               | 0      | 0              | 1                     |
| 3                  | и        | ×                     | Prop   |         | oling methods used;  | adequate equipment for                            | rtemperature         | 0   | 0          | 2       | 47            | _                      | ₿ N<br>UT    | onfoo                  | d-cor        | tact surfaces clean Physical Facilities   |                    | 0      | 0              | 1                     |
| _                  | 2        |                       | Plan   | t food  | properly cooked for  |   |                      |     | 0          | 1       | 48            | 1 8                    | X H          |                        |              | water available; adequate pressure  |                    | 0      |                | 2                     |
|                    | 3<br>4   |                       | <u> </u>                                     |         | thawing methods us<br>eters provided and a                     |   |                      | 0   | 0          | 1       | 49            | _                      | _            |                        |              | talled; proper backflow devices<br>waste water properly disposed                |                    |        | 8              | 2                     |
|                    |          | OUT                   |  |         |  | Identification                                    |                      |     |            | _       | 51            | _                      |              |                        |              | s: properly constructed, supplied, cleaned                                      |                    |        | ŏ              | 1                     |
| 3                  | 5        | 0                     | Food   | i prop  | erly labeled; original   | container; required reco                          | ords available       | 0   | 0          | 1       | 52            | :   C                  | <b>)</b> G   | arbag                  | e/refi       | use properly disposed; facilities maintained                                    |                    | 0      | 0              | 1                     |
|                    | _        | OUT                   |  |         |  | f Food Contamination                              | n                    |     |            |         | 53            | _                      |              |                        |              | ities installed, maintained, and clean  |                    |        | <u> </u>       | 1                     |
|                    | 6        |                       |  |         | dents, and animals r   |   |                      | 0   | 0          | 2       | 54            | + -                    | -            | oequa                  | ne vé        | ntilation and lighting; designated areas used                                   |                    | 0      | 이              | 1                     |
|                    | 7        | 0                     |  |         |  | ng food preparation, stor                         | age & display        | 0   | 0          | 1       | -             |                        | υπ<br>N O    |                        | 0.000        | Administrative items  |                    | 0      | 0              |                       |
| _                  | 8<br>9   | -                     |  |         | leanliness<br>ths; properly used a                             | nd stored   |                      | 0   | 0          | 1       | 55            |                        |              |                        |              | nit posted<br>inspection posted   |                    | 0      | 8              | 0                     |
| 4                  | 0        | 0                     | Was  |         | ruits and vegetables   |   |                      |     | 0          |         |               |                        |              |                        |              | Compliance Status   |                    | YES    |                | WT                    |
| -4                 | 1        | 0UT<br>O              | _  | e ute   | Proper<br>nsils; properly stored                               | Use of Utensils                                   |                      | 0   | 0          | 1       | 57            | +                      | 0            | omplia                 | ance         | Non-Smokers Protection Act<br>with TN Non-Smoker Protection Act                 |                    | XI     | 01             |                       |
| 4                  | 2        | 0                     | Uten   | sils, e | quipment and linens  | ; properly stored, dried,                         |                      | 0   | 0          | 1       | 58            |                        | Τc           | obacc                  | o pro        | ducts offered for sale  |                    | 8      | Ó              | 0                     |
|                    | 3        |                       |  |         | /single-service articl<br>ed properly                          | les; properly stored, use                         | d                    |     | 8          |         | 55            |                        | f            | tobac                  | co pr        | oducts are sold, NSPA survey completed  |                    | 0      | 0              |                       |
| Faib               | are to   |                       |  |         |  |   |                      |     |            |         |               |                        |              |                        |              | Repeated violation of an identical risk factor may                              | result in revoca   | tion o | if you         | r food                |
| Contraction of the |          | and the second second | a Branna a                                   | d means | at here identified as  | constitutions imminant basi                       | Its hanards shall be |     | ية الموادي | mona di | and set for a |                        | a nation and | e shall                | 10000        | <ul> <li>You are required to nost the food centice established</li> </ul>       | informant manual i |        | and the second | and the second second |

Accelestablishment permit, items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this permit. T.C.A. sections 68-14-703, 68-14-706, 68-14-709, 68-14-709, 68-14-715, 68-14-715, 68-14-716, 4-5-329.

| La/   |                           | 05/10/2023            | $\sim \geq$                                  | 05/10/2023 |  |  |  |  |
|---|---------------------------|-----------------------|--|------------|--|--|--|--|
| Signature of Person In Charge   | ١                         | Date                  | Signature of Environmental Health Specialist | Date       |  |  |  |  |
| **** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice **** |                           |                       |  |            |  |  |  |  |
| PH-2267 (Rev. 6-15)   | Free food safety training | classes are available | each month at the county health department.  | RDA 629    |  |  |  |  |

| 7 (Rev. 6-15)  | Free food safety training class | RDA 629      |                         |         |
|----------------|---------------------------------|--------------|-------------------------|---------|
| r (reev. 6-15) | Please call (                   | ) 4232098110 | to sign-up for a class. | NDA 023 |
|                |                                 |              |                         |         |

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



# Establishment Information

Establishment Name: Feed Table and Tavern Establishment Number #: 605244624

| NSPA Survey – To be completed if #57 is "No"  |  |
|---|--|
| Age-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are<br>wenty-one (21) years of age or older. |  |
| Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.   |  |
| No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.   |  |
| Sarage type doors in non-enclosed areas are not completely open.  |  |
| Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.  |  |
| Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.   |  |
| Smoking observed where smoking is prohibited by the Act.  |  |

| Warewashing Info |                |     |                          |  |  |  |
|------------------|----------------|-----|--------------------------|--|--|--|
| Machine Name     | Sanitizer Type | PPM | Temperature (Fahrenheit) |  |  |  |
| Autochlor        | Chlorine       | 0   |                          |  |  |  |
| Sink surface     |                | 0   |                          |  |  |  |
|                  |                |     |                          |  |  |  |

| Equipment Temperature |                          |  |  |  |  |
|-----------------------|--------------------------|--|--|--|--|
| Decoription           | Temperature (Fahrenheit) |  |  |  |  |
| Walk in cooler        | 40                       |  |  |  |  |
| Cooler downstairs     | 38                       |  |  |  |  |
| Reach in cooler       | 37                       |  |  |  |  |
|                       |                          |  |  |  |  |

| Food Temperature |               |                          |
|------------------|---------------|--------------------------|
| Description      | State of Food | Temperature (Fahrenheit) |
| Greens           | Hot Holding   | 177                      |
| Beans            | Hot Holding   | 177                      |
| Bbq pork         | Hot Holding   | 175                      |
| Sloppy joes      | Hot Holding   | 180                      |
| Chicken breast   | Cold Holding  | 47                       |
| Brisket          | Cold Holding  | 48                       |
| Slaw             | Cold Holding  | 46                       |
| Slaw             | Cold Holding  | 39                       |
| Lettuce          | Cold Holding  | 40                       |
| Tomatoes         | Cold Holding  | 40                       |
| Chicken breast   | Cooking       | 168                      |
| Burger           | Cooking       | 160                      |
| Raw fish         | Cold Holding  | 36                       |
| Pasta            | Cold Holding  | 48                       |
| Pot roast        | Cold Holding  | 51                       |

#### Observed Violations

Total # 9

Repeated # ()

14: Dish machine ran sanitizer was <10ppm should be at least 50ppm. Was corrected

20: Prep case not holding TCS food below 41, found temps 44-51, roast was discarded. Food moved to reach in or ice added to pans until unit is repaired 21: Need food held in pans top case to have dates

31: Cooling food preparded today in unit that is not below 41 Temp check log had todays food temps all below 41, foods temped during inspection above 41 39:

46: Need test strips for cloth towel sanitizer

47: Clean handsink, top dish machine, vent over dish machine, top of i e cream freezer

48: Hot water pedal off at hand sink, will not shut off when valve is open

54: Back pack, cell phone stored on prep table and cooking pan

## TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



### Establishment Information

Establishment Name: Feed Table and Tavern

Establishment Number : 605244624

### Comments/Other Observations

1: (IN): ANSI Certified Manager present.

- 2: Policy posted
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee drinking from an approved container which is stored properly.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Hands washed between task

7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.

8:

- 9:
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NÁ) Shell stock not used and parasite destruction not required at this establishment.
- 13: (IN) All raw animal food is separated and protected as required.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: Burgers 160, chicken 169
- 17: Food in water baths all over 165
- 19: Food held over 135
- 22: (NA) No food held under time as a public health control.
- 23: On menu
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.

57: 58:

\*\*\*See page at the end of this document for any violations that could not be displayed in this space.

Additional Comments See last page for additional comments.

# Establishment Information

Establishment Name: Feed Table and Tavern Establishment Number : 605244624

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

# Establishment Information

Establishment Name: Feed Table and Tavern

Establishment Number # 605244624

| Sources      |      |         |         |  |
|--------------|------|---------|---------|--|
| Source Type: | Food | Source: | US food |  |
| Source Type: |      | Source: |         |  |
| Source Type: |      | Source: |         |  |
| Source Type: |      | Source: |         |  |
| Source Type: |      | Source: |         |  |
|              |      |         |         |  |

# Additional Comments